

AMENDMENTS

This listing of claims will replace all prior versions, and listings, of claims in the application:

- 1-23. (Canceled)
24. (Currently Amended) A **beverage** foaming **ingredient powder** comprising **at least 85% by weight proteins, the proteins forming the walls of vacuoles having walls comprising at least 85% by weight proteins, wherein the vacuoles comprise having entrapped gas, wherein dissolution of the powder in the beverage produces foam.**
25. (Canceled)
26. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the amount of protein is at least 88% by weight.
27. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the amount of protein is at least 90% by weight.
28. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the amount of protein is at least 92% by weight.
29. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the amount of protein is at least 94% by weight.
30. (Currently Amended) The foaming **ingredient powder** according to claim 24, which comprises no added carbohydrates.
31. (Currently Amended) The foaming **ingredient powder** according to claim 24, further comprising one or more plasticizers.
32. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the one of more plasticizers are at least one of polyols, sugar alcohols and lipids.
33. (Currently Amended) The foaming **ingredient powder** according to claim 32, wherein the polyols or sugar alcohols are selected from the group consisting of glycerol, mannitol, sorbitol, lactitol, erythritol and threhalose.

34. (Currently Amended) The foaming **ingredient powder** according to claim 32, wherein the lipids are selected from the group consisting of fatty acids, monoglycerides and phospholipids.

35. (Currently amended) The foaming **ingredient powder** according to claim 31, wherein the one or more plasticizers are present in an amount of 3-10% by weight.

36. (Currently Amended) The foaming **ingredient powder** according to claim 31, wherein the one or more plasticizers are present in an amount of 3-7% by weight.

37. (Currently Amended) The foaming **ingredient powder** according to claim 31, wherein the one or more plasticizers are present in an amount of 4-6% by weight.

38. (Currently Amended) The foaming **ingredient powder** according to claim 24, further comprising at least one additive.

39. (Currently Amended) The foaming **ingredient powder** according to claim 38, wherein the additive is one or more emulsifier.

40. (Currently Amended) The foaming **ingredient powder** according to claim 39, wherein the emulsifier is at least one of a monoglyceride, a diglyceride and a combination thereof.

41. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the protein is selected from the group consisting of milk proteins, acid or rennet casein, native micellar casein, whey protein isolate, egg protein, pea protein, wheat protein, soy protein, mixtures thereof and hydrolyzed forms thereof.

42. (Currently Amended) The foaming **ingredient powder** according to claim 40, wherein the protein is caseinate.

43. (Currently Amended) The foaming **ingredient powder** according to claim 24, formed by spray drying a protein solution to obtain a powder, subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure, cooling the powder to cure the vacuole walls and releasing the pressure.

44. (Currently Amended) The foaming **ingredient powder** according to claim 24 for use in at least one of foamers or creamers for cappuccino-type beverages, milkshakes, instant chocolate drinks, instant tea, soups, sauces and desserts.

45. (Currently Amended) A **beverage** foamer, comprising a foaming **ingredient powder according to claim 24 comprising at least 85% by weight proteins, the proteins forming the walls of vacuoles having entrapped gas, wherein dissolution of the powder in the beverage produces foam.**

46. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the foaming ingredient is comprised in a creamer.

47. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the foaming ingredient is comprised in an instant cappuccino.

48. (Currently Amended) The foaming **ingredient powder** according to claim 24, wherein the foaming ingredient is comprised in an instant milkshake.

49. (Withdrawn) A method for preparing a foamer ingredient according to claim 24, comprising the steps of:

- a) spray drying a protein solution to obtain a powder;
- b) subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure;
- c) cooling the powder to cure the vacuole walls; and
- d) releasing the pressure.

50. (Withdrawn) The method according to claim 49, wherein the protein solution further comprises at least one plasticizer.

51. (Currently Amended) The foaming **ingredient powder** of claim 43, wherein the protein solution further comprises at least one plasticizer.